



JOB ROLE
CURRUMBIN ALLEYGATORS BISTRO
March 2023

We have a role within our busy bistro kitchen for a part time team member to come on board with a great team to learn valuable job skills in that would be a great stepping stone for any student interested in pursuing a career in the Hospitality industry as well as skills that would give a student advanced standing and recognition of prior learning for a Cert IV in Commercial Cookery.

The role would include:

Learning to use a wide range of commercial cooking equipment properly and safely.

Learning to prepare ingredients in a large variety of cooking methods.

Learning to put together dishes in a busy A la carte environment.

Learning the importance of best hygiene practices and adhering to HACCP Principles in regards to safe food handling and the maintenance of a safe working environment for both our employees and our valued patrons.

For further information please make contact with us here at the club. We welcome your interest.

Joshua Huggett
Head Chef

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Club Manager
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